

OTTOLENGHI

DINNER MENU

Aubergine, tahini, spicy chickpeas, pomegranate molasses, mint / 9.8

Green beans, coco beans, white balsamic, spring onions / 9.8

Pea mash, manouri, cashew and buckwheat brittle/ 9.8

Watermelon, lime and chilli syrup, pickled watermelon, zahter, feta / 9.8

Romano peppers, carli peppers, zhoug, sunflower seeds, lemon labneh / 9.8

Marinated aubergine, lime labneh, sunflower brittle / 10.5

Roasted beetroot, grilled nectarines, whipped feta, dukkah / 11

Smoked fennel, goat's cheese, raki cherries, candied fennel seeds / 11.5

Chargrilled Chalkstream trout, masala, mango chutney/ 13.5

Stir-fried king prawns, oyster mushrooms, coconut, green peppercorns / 14.5

Manti, tahini yoghurt, crispy garlic, coriander / 14.5

Lake District pork chop, chestnut mushrooms, horseradish, caper salsa / 17.5

Lamb fattah, tahini yoghurt, aubergine, pine nuts / 14.5

NIBBLES

Mixed marinated olives / 5

Padron peppers, smoked labneh, dukkah / 6.5

Citrus crumbed octopus / 6.5